

Day : Tuesday

Date 25-01-2022

W-19983-2021

Time : 02:00 PM-04:30 PM

Max. Marks: 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks
- 3) Answers of the both sections should be written in **same** answer sheet

SECTION - I

Q.1) Explain **ANY SIX** of the following; (1 Marks X 6 = 6 Marks)

- | | |
|-----------|------------------|
| a) DND | e) Kayote bar. |
| b) MoS | f) Cocktail bar. |
| c) Canopy | g) Gastro pub. |
| d) BEP | h) Dispense bar. |

Q.2) Answer **ANY THREE** of the following: (4 Marks X 3 = 12 Marks)

- a) Give the duties and responsibilities of: 1) Bar manager. 2) Bar tenders.
- b) Write a note on following equipments used in gueridon service operations.
 - i) Flair Lamp
 - ii) Gas Stove
- c) With help of a diagram explain the part of a bar.
- d) Explain the mise-en-place activities required for breakfast service in the room service

Q.3) Answer **ANY THREE** of the following: (4 Marks X 3 = 12 Marks)

- a) Explain the concept of Menu Engineering.
- b) List 8 bar frauds done by the bartender at the bar.
- c) Explain the following parts of the cocktail
 - a) Base
 - b) Modifier
 - c) Minor
 - d) Garnish
- d) List down the procedure of IRD while Entering the Room with order for IRD server in guest room.

SECTION - II

Q.4) Explain **ANY SIX** of the following; (1 Marks X 6 = 6 Marks)

- | | |
|--------------|--------------|
| a) Punches | e) Sours |
| b) Fixes | f) Egg nogs |
| c) En frappe | g) Decanting |
| d) Coolers | h) sangarees |

PTO

Q.5) Answer **ANY THREE** of the following: (4 Marks X 3 = 12 Marks)

- a) Draw the format of Function Prospectus.
- b) How do you deal with Fire Accident in the hotel
- c) What is flair bartending? Explain the following flairing techniques;
a) Show flair b) Work flair
- d) List & explain the factors to be considered while developing a new cocktail.

Q.6) Answer **ANY THREE** of the following: (4 Marks X 3 = 12 Marks)

- a) List the documents required for Beer Shoppe license by Maharashtra State Excise Department
- b) Give the ingredients & service procedure of Crepe Suzette from gueridon trolley.
- c) Explain and draw formats of the following records;
a) Cellar Inward Book b) Bin card c) Ullages & Breakages Report d) Return Book
- d) Explain the following ways of handling tips with advantages & dis-advantages;
a) Individual system b) Pooling System
